

MARCH'S GUEST

SPEAKER:

Cody Saunders

Mushrooms

The Fun in Fungi!

March 5th 2019

@7:00pm

At the ANAF Club

52 Morrow Rd



Upcoming Spring Garden Events!



Saturday, **March 30th** - 3rd Annual

INNISFIL SEEDY SATURDAY

10am to 3pm

Innisfil Library, Lakeshore Branch

967 Innisfil Beach Road, Innisfil, ON

Saturday **April 6th** - **D16 Spring Seminar**

@ Tangle Creek

Saturday **April 20th** - **Be Green ECO Show**

Presented by CARP and the City of Barrie at
the Holly Rec Centre

Saturday **April 27th** - **Barrie Garden Club
Spring Seminar**

9:00am - 3:00 pm at Tangle Creek Golf Club

Sunday **May 5th** - **Running for the Bees
Fundraiser**

Garden Ontario Half Marathon in Toronto

Thursday **May 24th** - **Joyce Kope House
Woman's Shelter - Build a Garden**

102 Maple Ave. Barrie - 3-6pm

Thursday **May 30th** - **Music in Bloom
Triennial Flower Show**

At the Royal Botanical Gardens

10:00am- 4:00pm

(BGC Bus trip)

The Wonderful World of Fungi!

The definition of Fungi from the encyclopedia Britannica states that Fungus, plural fungi, is any of about 144,000 known species of organisms of the kingdom Fungi, which include the yeasts, rusts, smuts, mildews, molds, and mushrooms. Fungi are among the most widely distributed organisms on Earth and are of great environmental and medical importance. Many fungi are free-living in soil or water; others form parasitic or symbiotic relationships with plants or animals.



Fun Facts about Fungi

- The Destroying Angel mushroom is a white mushroom poisonous enough to kill you.
- The yeast that makes bread rise is a kind of fungus.
- Penicillin is made from the blue mold, Penicillium. Penicillin is an antibiotic that can cure ear infections and other illnesses.
- Fungus is used to make some cheeses (eg// Blue Cheese).
- Most fungi reproduce through fruiting bodies that release spores. The spores are microscopic bodies that float through the air. When the spores land on food, they start to grow and eat the food.
- Scientists who specialize in the study of fungi are called mycologists.
- The fungi kingdom is more related to the animal kingdom than the plant kingdom. In contrast to plants, fungi do not have chlorophyll, lack leaves and roots, and never form flowers, fruits, or seeds.
- The word "fungus" is a Latin word meaning "mushroom".
- It is estimated that there are at least 1.5 million different species of fungi
- Most fungi are omnivores and are very effective at breaking down animal proteins. They are also capable of infecting the tissues of animals with weakened immune systems.
- Mushrooms and other fungi release an incredible number of spores into the atmosphere every year and contributing up to 50 million tonnes of particulates.

BARRIE GARDEN CLUB'S 2019



TOPICS!

1. Wild & Wintery
2. Perfect Perennials
3. Watery Wonders
4. Outrageous Oranges
5. Marvelous Mosses
6. Patterns in Nature

Barrie Garden Club's



Will be announced at the March Meeting!

Please remember to
bank your volunteer
hours every meeting!

(Sheets can be found on
the Welcome desk!)





Barrie Garden Club Annual Spring Seminar

Saturday, April 27th 2019
At Tangle Creek Golf Course
Tickets \$45.00 (BGC Members)
\$50.00 (non-members)

This year's speakers are:
Karen Stephenson - Gardening with a Purpose
Anne Leggatt - Gardening for Wildlife
Charlie Dobbin - Great Gardens with Less Water

For tickets or info contact Kim at: hgcspringseminar@gmail.com

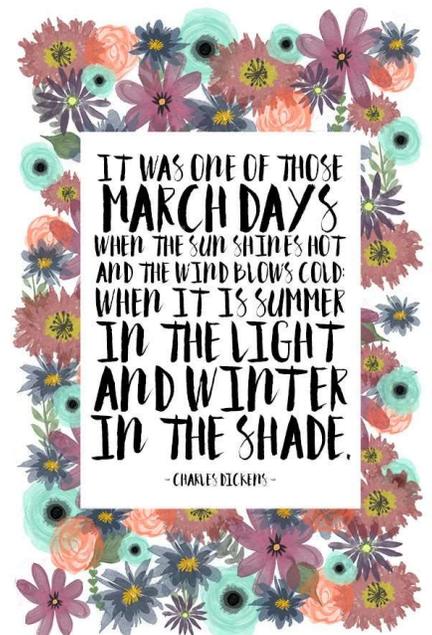


If you know of a local business you can contact, or have a special item you can give to our annual Silent Auction, we would really appreciate any donations to our Annual fundraiser!

Please contact Kim at (705) 722-4692 to donate!

Donation Suggestions:

- Gift Certificates
- Homemade items
- Jams and Preserves
- Gardening items
- Gift Baskets
- Wine
- Spa items



Creamy Bruschetta Stuffed Mushrooms

By Chrissie (thebusybaker.ca)

These Creamy Bruschetta Stuffed Mushrooms are the perfect easy appetizer packed with fresh tomatoes and herbs, and 3 delicious cheeses!
 Prep Time 15 minutes Cook Time 18 minutes Total Time 33 minutes

Ingredients:

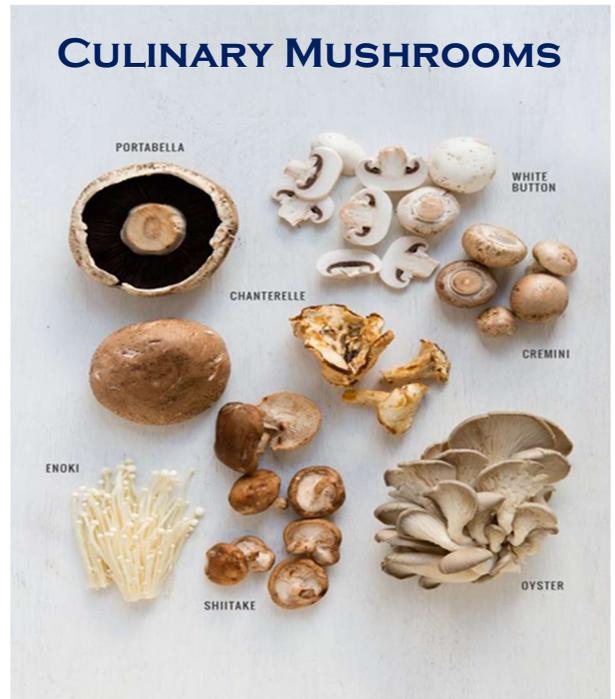
12-18 white button mushrooms (12 large or 18 med-small)
 a drizzle of olive oil

For the filling:

200 grams cream cheese (approximately 7 oz)
 1 cup shredded mozzarella
 1/2 cup freshly grated Parmesan cheese
 2 teaspoons freshly chopped flat leaf parsley
 1/2 teaspoon dried or fresh oregano
 1 teaspoon chopped fresh basil (or dried)
 1/2 teaspoon fresh (or dried) thyme leaves
 2 cloves garlic, crushed
 salt and pepper (to taste)
 3 medium ripe tomatoes, finely chopped and drained

For the topping:

1/2 cup freshly grated Parmesan cheese
 some chopped parsley for garnish (if desired)



Instructions:

1. Preheat your oven to 350 degrees Fahrenheit.
2. Wash and dry the mushrooms well, removing their stems and placing them upside down on a baking sheet that's been drizzled with olive oil. (or you can baste each mushroom with melted butter or flavoured olive oil... make sure you cover all of the mushroom and it won't dry out!)
3. Add the cream cheese, mozzarella, and Parmesan cheese to a large bowl, along with the parsley, basil, oregano, thyme, garlic, and salt and pepper, mixing well to combine.
4. Add the chopped tomatoes (drain them first!!) stirring the mixture gently just until combined.
5. Spoon the mixture into the mushrooms until they're fully stuffed.
6. Sprinkle the remaining Parmesan cheese on top and bake at 350 degrees Fahrenheit for about 18-20 minutes until the tops have browned slightly.
7. Garnish with fresh parsley after baking and enjoy immediately.

Other Stuffed Mushroom fillings to try:

Other Mushrooms	Cheeses	Meats	Other
Cremini (baby Portobello's) Portobello	Cheddar Jack Gruyere Romano Swiss	canned clams, crab shrimp bacon chopped mushrooms pepperoni ham	Herbed bread crumbs Mint or Parsley or Chives Onions (any type) Red peppers Cayenne pepper Tomato sauce Sundried tomatoes Spinach Artichokes